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Food Safety
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Meat and Poultry
Inspection
Program

February 1983

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Issuances of the Meat and Poultry Inspection Program

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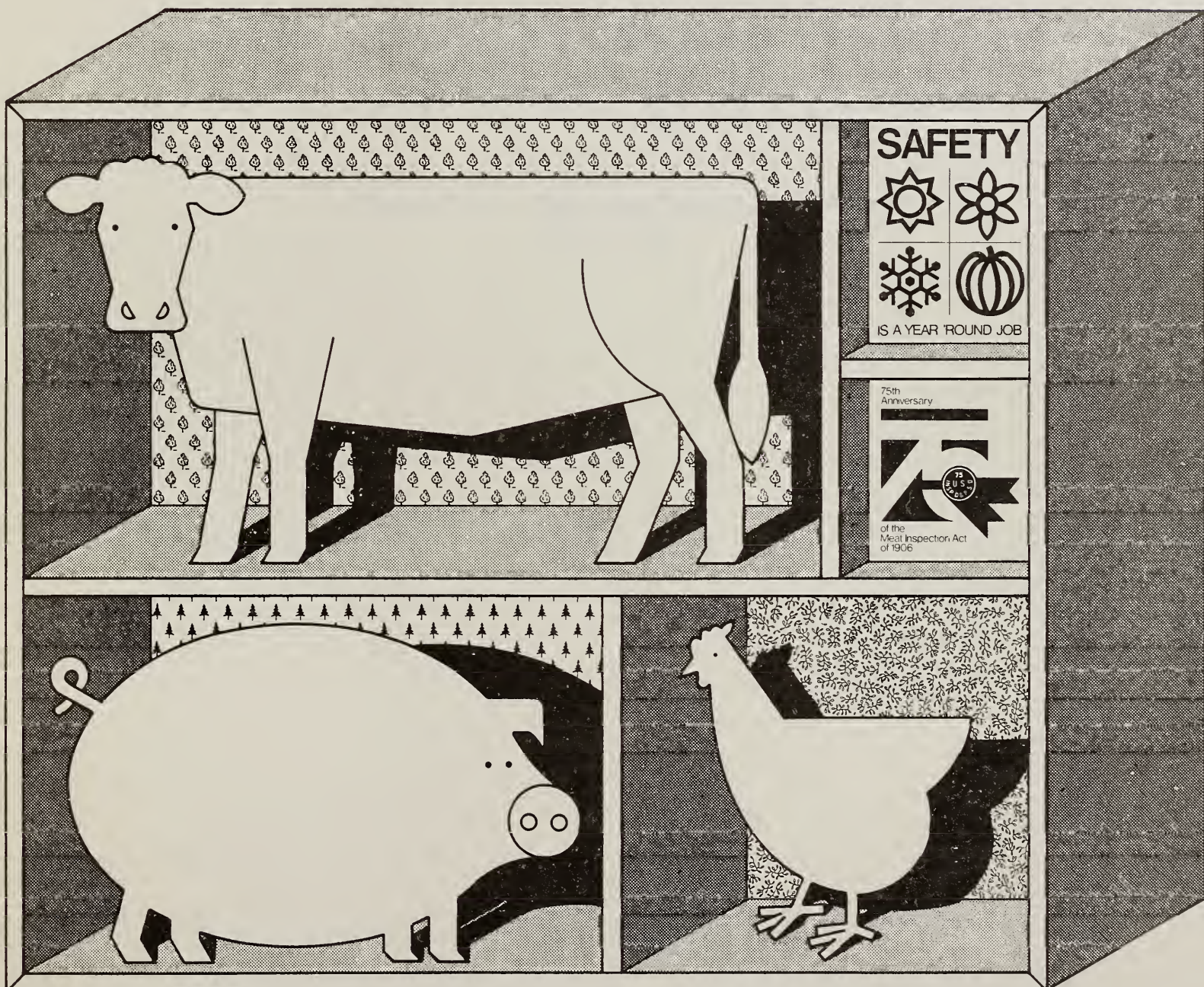




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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, D.C. 20250

Meat and Poultry Inspection Manual

Date: February 1983

MAINTENANCE INSTRUCTIONS

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PEN AND INK CHANGES

Page 294, first column, line 18, should read, "results are in Zone B₁ or higher".

Page 294, first column, line 21, should read: "results in Zone B₁ or higher may be".

Page 294, second column, line 8, should read: "in paragraph c above, will be".

Page 294a, first column, line 13, should read: "result is in Zones B or C."

Page 294a, first column, line 16, should read: "Zone B may be further sampled,at the".

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: February 1983 Change Number: 83-2

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SUBCHAPTER A - MANDATORY MEAT INSPECTION

PART 301-DEFINITIONS

AUTHORITY: The provisions of this Part 301 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 301.1 Meaning of terms.

As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

§ 301.2 Definitions.

As used in this subchapter, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(a) The Act. The Federal Meat Inspection Act, (34 Stat. 1260, as amended, 81 Stat. 584, 84 Stat. 438, 92 Stat. 1069, 21 U.S.C., Sec. 601 et seq.).

(b) The Department. The United States Department of Agriculture.

(c) Secretary. The Secretary of Agriculture of the United States or his delegate.

* (d) Food Safety and Inspection Service. The Food Safety and Inspection Service of the Department. *

* (e) Administrator. The Administrator of the Food Safety and Inspection Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead. *

* (f) Program. The Meat and Poultry Inspection Program of the Food Safety and Inspection Service. *

(g) Inspector. An inspector of the Program.

(h) Program employee. Any inspector or other individual employed by the Department or any cooperating agency who is authorized by the Secretary to do any work or perform any duty in connection with the Program.

(i) Official establishment. Any slaughtering, cutting, boning, meat canning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

(j) Circuit supervisor. The circuit supervisor of a circuit.

(k) Circuit. One or more official establishments included under the supervision of a circuit supervisor.

(l) Person. Any individual, firm, or corporation.

(m) Firm. Any partnership, association, or other unincorporated business organization.

(n) Meat broker. Any person engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products of live-

(§ 301.2(n) cont'd.)

stock on commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person.

(o) Renderer. Any person engaged in the business of rendering carcasses or parts or products of the carcasses of any livestock except rendering conducted under inspection or exemption under Title I of the Act.

(p) Animal food. Any article intended for use as food for dogs, cats, or other animals derived wholly, or in part, from the carcass or parts or products of the carcass of any livestock, except that the term animal food as used herein does not include livestock and poultry feeds manufactured from processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat).

(q) Animal food manufacturer. Any person engaged in the business of manufacturing or processing animal food except manufacturers of livestock and poultry feeds with respect to any activity of acquiring or using processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat) in the manufacture of such foods.

(r) State. Any State of the United States or the Commonwealth of Puerto Rico.

(s) Territory. Guam, the Virgin Islands of the United States, American Samoa, and any other territory or possession of the United States, excluding the Canal Zone.

(t) Commerce. Commerce between any State, any Territory, or the District of Columbia, and any place outside thereof; or within any Territory not organized with a legislative body, or the District of Columbia.

(u) United States. The States, the District of Columbia, and the Territories of the United States.

(v) Capable of use as human food. This term applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by the applicable provisions of §§ 314.3, 314.10, 325.11, and 325.13 of this subchapter to deter its use as a human food, or it is naturally inedible by humans; e.g., hoofs or horns in their natural state.

(w) Edible. Intended for use as human food.

(x) Inedible. Adulterated, uninspected, or not intended for use as human food.

(y) Prepared. Slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.

(z) Cutting up. Any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof to remove surface contaminants is not considered as cutting up.

(aa) Adulterated. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:

(1) If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health.

(2) (i) If it bears or contains (by reason of administration of any substance to the live animal or otherwise) any added poisonous or added

(§ 301.2(ccc) continued)

(5) Lack of muscular coordination;

(6) Inability to walk normally or stand;

(7) Any of the conditions for which livestock is required to be condemned on ante-mortem inspection in accordance with the regulations in Part 309 of this subchapter.

(ddd) Supervision. The controls, as prescribed in instructions to Program employees, to be exercised by them over particular operations to insure that such operations are conducted in compliance with the Act and the regulations in this subchapter.

(eee) Further processing. Smoking, cooking, canning, curing, refining, or rendering in an official establishment of product previously prepared in official establishments.

(fff) Artificial flavoring. A flavoring containing any sapid or aromatic constituent, which constituent was manufactured by a process of synthesis or other similar artifice.

(ggg) Artificial coloring. A coloring containing any dye or pigment, which dye or pigment was manufactured by a process of synthesis or other similar artifice, or a coloring which was manufactured by extracting a natural dye or natural pigment from a plant or other material in which such dye or pigment was naturally produced.

(hhh) Chemical preservative. Any chemical that, when added to a meat or meat food product, tends to prevent or retard deterioration thereof, but does not include common salt, sugars, vinegars, spices, or oils extracted from spices or substances added to meat and meat food products by exposure to wood smoke.

(iii) Regional Director. The official¹ in charge of the program within each of the following regions:

Northeastern Region--The States of Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, Vermont, Virginia, and West Virginia; and the District of Columbia.

Southeastern Region--The States of Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, and Tennessee; the Commonwealth of Puerto Rico; and the Virgin Islands of the United States.

North Central Region--The States of Illinois, Indiana, Iowa, Michigan, Minnesota, Nebraska, Ohio, and Wisconsin.

Southwestern Region--The States of Arkansas, Kansas, Louisiana, Missouri, New Mexico, Oklahoma, and Texas.

Western Region--The States of Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, North Dakota, Oregon, South Dakota, Utah, Washington, and Wyoming; and Guam.

¹ The addresses of the Regional Directors are as follows:

Northeastern Region--Seventh Floor, 1421 Cherry Street, Philadelphia, PA 19102.

Southeastern Region--Room 216, 1718 Peachtree Street, NW., Atlanta, GA 30309.

North Central Region--Room 419, U.S. Courthouse Building, East First and Walnut Streets, Des Moines, IA 50309.

Southwestern Region--Room 5-F41, 1100 Commerce Street, Dallas, TX 75201.

Western Region--Room 102, Building 2 C, 620 Central Avenue, Alameda, CA 94501.

(§ 301.2 continued)

(kkk) Official import inspection establishment. This term means any establishment, other than an official establishment as defined in paragraph (i) of this section, where inspections are authorized to be conducted as prescribed in § 327.6 of this subchapter.

(lll) Area supervisor. The official in charge of an area.

(mmm) Area. One or more circuits under the supervision of an area supervisor.

(nnn) Inspector in charge. A designated program employee who is in charge of one or more official establishments within a circuit and is responsible to the circuit supervisor or his designee.

(ooo) Inhumane slaughter or handling in connection with slaughter. Slaughter or handling in connection with slaughter not in accordance with the Act of August 27, 1958 (72 Stat. 862; 7 U.S.C. 1901-1906, as amended by the Humane Methods of Slaughter Act of 1978, 92 Stat. 1069) and Part 313 of this subchapter.

(ppp) Carbon dioxide. A gaseous form of the chemical formula CO₂.

(qqq) Carbon dioxide concentration. Ratio of carbon dioxide gas and atmospheric air.

(rrr) Exposure time. The period of time an animal is exposed to an anesthesia-producing carbon dioxide concentration.

(sss) Anesthesia. Loss of sensation or feeling.

(ttt) Surgical anesthesia. A state of unconsciousness measured in conformity with accepted surgical practices.

(uuu) Consciousness. Responsiveness of the brain to the impressions made by the senses.

(vvv) Captive bolt. A stunning instrument which when activated drives a bolt out of a barrel for a limited distance.

* (www) Nonfood compound. Any substance proposed for use in official
* establishments, the intended use of which will not result, directly or
* indirectly, in the substance becoming a component or otherwise affecting the
* characteristics of meat and meat food products, excluding labeling and
* packaging materials as covered in Part 317 of this subchapter.

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Other definitions, if any, that are applicable only for purposes of a specific part of the regulations in this subchapter, are set forth in such part.

PART 302-APPLICATION OF INSPECTION AND OTHER REQUIREMENTS

AUTHORITY: The provisions of this Part 302 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 302.1 Establishments requiring inspection.

(a) Inspection under the regulations in this subchapter is required at:

(1) Every establishment, except as provided in § 303.1(a) and (b), or (c) of this subchapter, in which any livestock are slaughtered for transportation or sale as articles of commerce, or in which any product of,

(§ 302.1 continued)

or derived from, carcasses of livestock are, wholly or in part, prepared for transportation or sale as articles of commerce, which are intended for use as human food;

(2) Every establishment, except as provided in § 303.1(a) and (b), or (d) of this subchapter, within any State or organized Territory which is designated pursuant to paragraph 301(c) of the Act, at which any livestock are slaughtered or any products of any livestock are prepared, for use as human food solely for distribution within such jurisdiction; and

(3) Every establishment, except as provided in § 303.1(a) and (b) of this subchapter, that is designated by the Administrator pursuant to paragraph 301(c) of the Act as one producing adulterated products which would clearly endanger the public health.

§ 302.2 Application of requirements in the District of Columbia or in designated States or Territories; and to designated plants endangering public health.

(a) Special provisions, with respect to certain retail stores and restaurants in the District of Columbia, appear in Part 330 of this subchapter and apply to such establishments and their operations in lieu of the regulations elsewhere in this subchapter, except insofar as such regulations are made applicable by the provisions in Part 330 of this subchapter.

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(§ 318.1(a) continued)

used or prepared thereat until it has been reinspected in accordance with § 318.2. Any product originally prepared at any official establishment may not be returned into any part of such establishment, except the receiving area approved under § 318.3, until it has been reinspected by the inspector.

(b) No slaughtered poultry or poultry product shall be brought into an official establishment unless it has been (1) previously inspected and passed and is identified as such in accordance with the requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the regulations thereunder, and has not been prepared other than in an establishment inspected under said Act, or (2) has been inspected and passed and is identified as such in accordance with the requirements of a State law.

(c) Every article for use as an ingredient in the preparation of meat food products, when entering any official establishment and at all times while it is in such establishment, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by this part or Part 317 of this subchapter, and a list of ingredients in the article if composed of two or more ingredients: Provided, That in the case of articles received in tank car lots, only one such label shall be used to identify each lot. In addition, the label must show the name and address of the shipper.

* (d) Containers of preparations which enter any official establishment for *
* use in hog scalding water or in denuding of tripe shall bear labels showing *
* the chemical names of the preparations. In the case of any preparation *
* containing any of the chemicals which are specifically limited by § 318.7(c)(4) *
* as to amount permitted to be used, the labels on the containers must also show *
* the percentage of each such chemical in the preparation and must provide dilution *
* directions which prescribe the maximum allowable use concentration of the *
* preparations. *

(e) Dyes, chemicals, or other substances the use of which is restricted to certain products may be brought into or kept in an official establishment

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Class of substance	Substance	Purpose	Products	Amount
83 1. 2 Coloring agents (natural).	Alkanet, annatto, carotene, cochineal, green chlorophyl, saffron and tumeric.	To color casings or rendered fats; marking and branding product.	Sausage casings, oleomargarine, shortening, branding ink on product.	Sufficient for purpose. (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).
Coloring agents (artificial).	Coal tar dyes approved under the Federal Food, Drug and Cosmetic Act (Operator must furnish evidence to inspector in charge that dye has been certified for use in connection with foods by the Food and Drug Administration).	do	do	Sufficient for purpose. (may be mixed with approved natural coloring matters or harmless inert material such as common salt or sugar).
	Titanium dioxide.	do	Canned ham salad spread and creamed type canned products.	0.5 percent.

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Class of substance	Substance	Purpose	Products	Amount
* * * Curing accelerators; must be used only in combination with curing agents.	Ascorbic acid.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid	To accelerate color fixing.	Cured comminuted meat or meat food products.	0.065 percent (or 1 oz. to 100 lb.) of the weight of the meat or meat byproducts, before processing.
	Glucono delta lactone.	To accelerate color fixing.	Cured, comminuted meat or meat food product.	8 ozs. to each 100 lbs. of meat or meat byproduct.
			Genoa salami.	16 ozs. to 100 lbs. of meat (1.0 percent).

(§ 327.2(a) continued)

paragraph, shall be eligible so far as this subchapter is concerned for importation into the United States from such foreign country after applicable requirements of this subchapter have been met.

(2) The determination of acceptability of a foreign meat inspection system for purposes of this section shall be based on an evaluation of the foreign program in accordance with the following requirements and procedures:

(i) The system shall have a program organized and administered by the national government of the foreign country. The system as implemented must provide standards at least equal to those of the Federal system of meat inspection in the United States with respect to:

(a) Organizational structure and staffing, so as to insure uniform enforcement of the requisite laws and regulations in all establishments throughout the system at which products are prepared for export to the United States;

(b) Ultimate control and supervision by the national government over the official activities of all employees or licensees of the system;

(c) The assignment of competent, qualified inspectors;

(d) Authority and responsibility of national inspection officials to enforce the requisite laws and regulations governing meat inspection and to certify or refuse to certify products intended for export;

(e) Adequate administrative and technical support;

* (f) The inspection, sanitation, quality, species verification, and *
* residue standards applied to products produced in the United States. *

* (g) Other requirements of adequate inspection service as required by *
the regulations in this subchapter.

(ii) The legal authority for the system and the regulations thereunder shall impose requirements at least equal to those governing the system of meat inspection organized and maintained in the United States with respect to:

(a) Ante-mortem inspection of animals for slaughter, and inspection of methods of slaughtering and handling in connection with slaughtering which shall be performed by veterinarians or by other employees or licensees of the system under the direct supervision of the veterinarians;

(b) Post-mortem inspection of carcasses and parts thereof at time of slaughter, performed by veterinarians or other employees or licensees of the system under the direct supervision of veterinarians;

(c) Official controls by the national government over establishment construction, facilities, and equipment;

(d) Direct and continuous official supervision of slaughtering and preparation of product, by the assignment of inspectors to establishments certified under subparagraph (3) of this paragraph, to assure that adulterated or misbranded product is not prepared for export to the United States;

(e) Complete separation of establishments certified under subparagraph (3) of this paragraph from establishments not certified and the maintenance of a single standard of inspection and sanitation throughout all certified establishments;

(f) Requirements for sanitation at certified establishments and for sanitary handling of product;

(g) Official controls over condemned material until destroyed or removed and thereafter excluded from the establishment;

(h) Other matters for which requirements are contained in the Act or regulations in this subchapter.

(§ 327.2(a)(2) continued)

(iii) Countries desiring to establish eligibility for importation of product into the United States may request a determination of eligibility by presenting copies of the laws and regulations on which the foreign meat inspection system is based and such other information as the Administrator may require with respect to matters enumerated in subdivisions (i) and (ii) of this subparagraph. Determination of eligibility is based on a study of the documents and other information presented and an initial review of the system in operation by a representative of the Department using the criteria listed in subdivisions (i) and (ii) of this subparagraph. Maintenance of eligibility of a country for importation of products into the United States depends on the results of periodic reviews of the foreign meat inspection system in operation by a representative of the Department, and the timely submission of such documents and other information related to the conduct of the foreign inspection system, including information required by paragraph (e) of section 20 of the Act, as the Administrator may find pertinent to and necessary for the determinations required by this section of the regulations.

(iv) The foreign inspection system must maintain a program to assure that the requirements referred to in this section, at least "equal to" those of the Federal system of meat inspection in the United States, are being met. The program as implemented must provide for the following:

(a) Periodic supervisory visits by a representative of the foreign inspection system not less frequent than one such visit per month to each establishment certified in accordance with paragraph (a)(3) of this section to assure that requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section are being met: Provided, That such visits are not required with respect to any establishment during a period when the establishment is not operating or is not engaged in producing products for exportation to the United States;

(b) Written reports prepared by the representative of the foreign inspection system who has conducted a supervisory visit, documenting his or her findings with respect to the requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section, copies of which shall be made available to the representative of the Department at the time of that representative's review upon request by that representative to a responsible foreign meat inspection official: Provided, That such report are not required with respect to any establishment during a period when the establishment is not operating or is not engaged in producing products for exportation to the United States; and

(c) Random sampling of internal organs and fat of carcasses at the point of slaughter and the testing of such organs and fat, for such residues having been identified by the exporting country's meat inspection authorities or by this Agency as potential contaminant in accordance with sampling and analytical techniques approved by the Administrator: Provided, That such testing is required only on samples taken from carcasses from which meat or meat food products intended for importation into the United States are produced.

(3) Only those establishments that are determined and certified to the Department by a responsible official of the foreign meat inspection system as fully meeting the requirements of subparagraphs (2) (i) and (ii) of this paragraph are eligible to have their products imported into the United States. Eligibility of certified establishments is subject to review by the Department (including observations of the establishments by Program representatives at

(§ 327.2(a)(3) continued)

times prearranged with the officials of the foreign meat inspection system). Certifications of establishments must be renewed annually. Notwithstanding certification by a foreign official, the Administrator may, at this discretion, terminate the eligibility of any foreign establishment for importation of its products into the United States if he has information that such establishment does not comply with the requirements listed in subparagraphs (2)(i) and (ii) of this paragraph or if he cannot obtain current information concerning such establishment. The Administrator will provide reasonable notice to the foreign government of the proposed termination of eligibility of any foreign establishment for importation of its products into the United States unless,

(§ 381.1 (b)(31)(vii) continued)

(b) Its label bears the name of the food specified in the definition and standard, and insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such food.

(viii) If it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by regulations of the Secretary,¹ and falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard;

(ix) If it is not subject to the provisions of subdivision (vii) of this subparagraph, unless its label bears:

(a) The common or usual name of the food, if any there be, and

(b) In case it is fabricated from two or more ingredients, the common or usual name of each ingredient, except as otherwise provided in § 381.118(c);

(x) If it purports to be or is represented for special dietary uses, unless the label bears such information concerning its vitamin, mineral, and other dietary properties as is required by § 381.124;

(xi) If it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears a label stating that fact; except as otherwise provided in § 381.119, or

(xii) If it fails to bear, directly thereon or on its containers, when required by § 381.123, the official inspection legend and the official establishment number of the establishment where the product was processed; and unrestricted by any of the foregoing; such other information as the Administrator may require in the regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

* (32) Nonfood compounds. Any substance proposed for use in official
* establishments, the intended use of which will not result, directly or
* indirectly, in the substance becoming a component or otherwise affecting the
* characteristics of poultry or poultry products, excluding labeling and
* packaging materials as covered in Subpart N of this Part.

(33) Official establishment. "Official establishment" means any establishment as determined by the Administrator at which inspection of the slaughter of poultry, or the processing of poultry products, is maintained pursuant to the regulations.

(34) Official mark. This term means any symbol prescribed in Subpart M of this part to identify the status of any article or poultry under the Act.

(35) Official inspection legend. This term means the official inspection mark prescribed in § 381.96 or the official poultry identification mark prescribed in § 381.97, showing that an article was inspected for wholesomeness and passed in accordance with the Act.

(36) Official certificate. This term means any certificate prescribed in Subpart M of this part relating to poultry or poultry products.

(37) Official device. This term means any label or other device prescribed in Subpart M of this part for use in applying any official mark.

¹ No such standards are currently in effect. However, § 381.129 prohibits the use of false or misleading containers.

(§ 381.1(b) continued)

(38) Pesticide chemical, food additive, color additive, raw agricultural commodity. These terms shall have the same meanings for the purposes of the Act and the regulations as under the Federal Food, Drug, and Cosmetic Act.

(39) Potable water. "Potable water" means water that has been approved by the State health authority or other agency or laboratory acceptable to the Administrator as safe for drinking and suitable for food processing.

(40) Poultry. "Poultry" means any domesticated bird (chickens, turkeys, ducks, geese, or guineas), whether live or dead.

(41) (i) Poultry product. This term means any poultry carcass or part thereof; or any product which is made wholly or in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in § 381.15. Except where the context requires otherwise (e.g., in subparagraph (42) of this paragraph), this term is limited to articles capable of use as human food.

(ii) Poultry food product. This term means any product capable of use as human food which is made in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in § 381.15.

(42) Poultry products broker. "Poultry products broker" means any person engaged in the business of buying or selling poultry products on commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person.

(43) Process. Process used as a verb means to conduct any operation or combination of operations, whereby poultry is slaughtered, eviscerated, canned, salted, stuffed, rendered, boned, cut up, or otherwise manufactured or processed. The term "process" does not refer to freezing of poultry products, except when freezing is incidental to operations otherwise classed as "processing" under this paragraph.

(44) Ready-to-cook poultry. "Ready-to-cook poultry" means any slaughtered poultry free from protruding pinfeathers, vestigial feathers (hair or down as the case may be) and from which the head, feet, crop, oil gland, trachea, esophagus, entrails, mature reproductive organs, and lungs have been removed, and with or without the giblets, and which is suitable for cooking without need of further processing. Ready-to-cook poultry also means any cut-up or disjointed portion of poultry or other parts of poultry such as reproductive organs, head, or feet that are suitable for cooking without need of further processing.

(45) Regulations. "Regulations" means the provisions of this entire part.

(46) Renderer. "Renderer" means any person engaged in the business of rendering carcasses, or parts or products of the carcasses, of poultry, except rendering conducted under inspection or exemption pursuant to the regulations.

(47) Secretary. "Secretary" means the Secretary of Agriculture of the United States or his delegate.

(48) Shipping container. "Shipping container" means any container used or intended for use in packaging the product packed in an immediate container.

(49) Slaughter. "Slaughter" means the act of killing poultry for human food.

(50) State. Except as otherwise provided in § 381.220 State means any State of the United States and the Commonwealth of Puerto Rico.

Class of Substance	Substance	Purpose	Products	Amount
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Various except uncooked products or sauces or other products with a moisture limitation established by Subpart P of this Part.	Sufficient for purpose.
Chilling media.	Salt (NaCl).	To aid in chilling.	Raw poultry products.	700 lbs. to 10,000 gals. of water.1
Coloring agents (natural).	Annatto, Carotene.	To color products.	Various.	Sufficient for purpose.
Coloring agents (artificial).	Coal tar dyes (FD&C certified).	To color products.	do	do.
	Titanium dioxide.	To whiten products.	Salads and spreads.	0.5 percent.

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